

PORTER BAŁTYCKI 20 BLG

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **33**
- SRM **35.7**
- Style **Baltic Porter**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **25.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Vienna Malt	3 kg (33.3%)	79 %	7
Grain	Strzegom Monachijski typ I	2.5 kg (27.8%)	79 %	16
Grain	Strzegom Monachijski typ II	1 kg (11.1%)	79 %	22
Grain	Strzegom Karmel 150	0.5 kg (5.6%)	75 %	150
Grain	Strzegom Karmel 30	0.3 kg (3.3%)	75 %	30
Grain	Strzegom Czekoladowy ciemny	0.3 kg (3.3%)	68 %	1200
Liquid Extract	WES ekstrakt słodowy ciemny	0.4 kg (4.4%)	80 %	700
Grain	Viking Vienna Malt	1 kg (11.1%)	79 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	40 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	1 min	4 %

Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Lager	Slant	450 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	whirflloct	1.25 g	Boil	10 min

Notes

- słód czekoladowy ciemny dodać przed samym wystadzaniem
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